



THE | LAST HOTEL | STL





Wedding Packages

Tables, Chairs, Glassware, Flatware and Stemware
Choice of Ivory or Black Napkins and Floor Length Linen
Scheduled Tasting for up to 4 Guests
Complimentary Champagne Toast
Parquet Wood Dance Floor
Cake Cutting Service
Discounted Valet Parking
Preferred Rates for Guests Based on Availability



Silver Package

\$130.00 per person

Freshly Made Bread and Butter

4 Hr. Premium Bar

2 Passed Hors d'Oeuvres

Hors d'Oeuvres

Tomato Caprese Skewer with Reduced Balsamic

Spinach and Cheese Stuffed Mushrooms

Mongolian Beef Bite with Green Peppers and Onions

Deviled Egg Salad on Potato Chip

Toasted Ravioli with Marinara

First Course

Choose One

Mixed Green Salad

Dried Cherry, Pickled Red Onion, Candied Sunflower

Seeds, Goat Cheese and White Balsamic Vinaigrette

Chopped Salad

Arugula, Romaine, Kalamata Olives, Cherry Tomato,

Asiago & Red Wine Vinaigrette

Second Course

Choose Two

Chicken Piccata

With Gnocchetti Sardi Pasta, Spinach and

Seasonal Vegetable

Pan-Seared Salmon

With Fresh Herb Salsa Verde and Capers, Crispy Herb

Roasted Potatoes and Arugula with Lemon Dressing

Pork Loin

With Apple and Mustard Pork Jus, Creamy Polenta

and Seasonal Vegetable

Braised Beef

With Red Wine Beef Jus and Fresh Herb, Garlic Mashed

Potatoes and Seasonal Vegetable



All pricing is subject to a 20% service charge and current sales and city taxes.



Gold Package

\$140.00 per person

Freshly Made Bread and Butter

4 Hr. Premium Bar

4 Passed Hors d'Oeuvres

Hors d'Oeuvres

Tomato Caprese Skewer with Reduced Balsamic and Fresh Basil and Mozzarella

Deviled Egg Salad on Potato Chip

Chicken Satay Skewer with Peanut Dipping Sauce

Mongolian Beef Bite with Green Peppers and Onions

Smoked Salmon with Cream Cheese on Bagel Chip

Chili Lime Glazed Shrimp on Baked Wonton Chip

First Course

Choose One

Mixed Green Salad

Dried Cherry, Pickled Red Onion, Candied Sunflower Seeds, Goat Cheese & White Balsamic Vinaigrette

Chopped Salad

Arugula, Romaine, Kalamata Olives, Cherry Tomato, Asiago & Red Wine Vinaigrette

Second Course

Choose Two

Seared Airline chicken

With Cornbread Panzanella, Blistered Cherry Tomatoes and Browned Butter Green Beans

Seabass

With Fresh Herb Salsa Verde and Capers, Herb Roasted Potatoes and Arugula with Lemon Dressing

Bacon Wrapped Pork Loin

With Apple and Mustard Pork Jus, Creamy Polenta and Brussels Sprouts

Beef Tenderloin

With Sauce Poivrade, Mashed Potatoes with Caramelized Onions and Grilled Broccolini



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Reception Displays

Priced Per Person

Cheese and Charcuterie \$15

Crudite and Hummus \$10

Fresh Seasonal Fruit \$12



Dessert Displays

Priced Per Dozen

Assorted Petite Cheesecakes \$25 /Dozen

Assorted Mini Eclairs \$25/Dozen

Assorted Petite Tarts \$25/Dozen

Assorted Les ChouChous \$25/Dozen



Late Night Snacks

Corn Dogs with Honey Mustard Dipping Sauce

\$48/Dozen

Freshly Baked Chocolate Chip Cookies and Milk

\$42/Dozen

Detroit Style Pizza - Pepperoni

\$10 Per Person

Cinnamon Churros with Dark

Chocolate Dipping Sauce

\$42/Dozen

Bite Size Cheeseburgers

\$60/Dozen

Mini Grilled Cheese on Sourdough with

Smoked Tomato Soup

\$48/Dozen



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Premium Bar

Spirit Selection

*Tito's Vodka, 2 Step Gin, Espolon Tequila,
Bacardi Silver, Dwars White Scotch,
Old Forester, Jameson Irish Whiskey*

Wine Selection

*Erath Pinot Noir, Louis Martini Cabernet,
Benvolio Pinot Grigio, Whitehaven Sauvignon Blanc,*

Beer Selection

*4 Hands Seasonal, Modern Citropolis IPA,
Bud Light, Michelob Ultra*



Platinum Bar

*Upgrade + \$15 per person for the 1st hour
+ \$8 per person for each additional hour*

Spirit Selection

*Grey Goose Vodka, 2 Step Gin, Patron Silver
Tequila, Johnny Walker Black Scotch,
Four Roses Yellow Label, Makers Mark
Private Barrel, Jameson Irish Whiskey*

Wine Selection - Upgraded off Menu

2 Reds

2 Whites

1 Sparkling

Beer Selection

*4 Hands Seasonal, Modern Citropolis IPA,
Bud Light, Michelob Ultra*



*Guests 20 years old or less and children 5 years or older will be
priced at \$19.99 per person for the non-alcoholic bar package*

Cash Bartender Fee - \$150.00

Satellite Bar - \$200.00



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